

Coffee Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **34**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (67.2%) | 80 % | 5 |
| Grain | Strzegom Barwiący | 0.35 kg (5.9%) | 68 % | 1300 |
| Grain | Viking Caramel Pale | 0.4 kg (6.7%) | 77 % | 8 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3.4%) | 55 % | 985 |
| Grain | Viking Munich Malt | 1 kg (16.8%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Flavor | Kawa z ekspresu | 200 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 0.5 g | Secondary | 7 day(s) |
| Water Agent | chlorek wapnia | 15 g | Mash | --- |